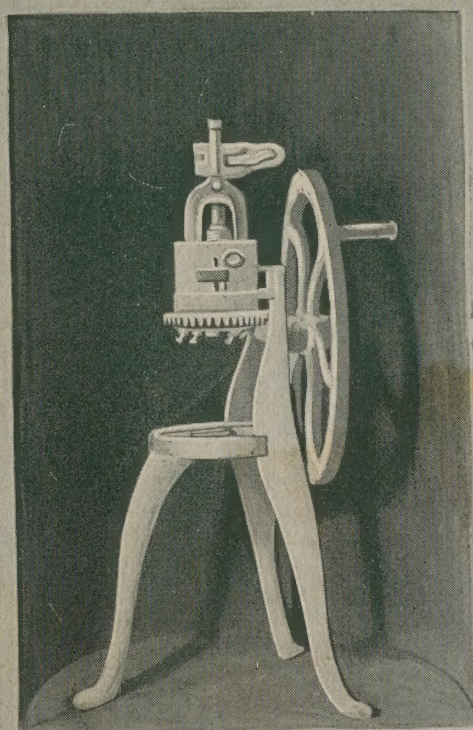


\$8.50
H
THE PAYING PEN

MANN'S

GREEN

BONE



CUTTERS

F.W.MANN CO.
MILFORD, MASS.

*"The laying hen
is the paying hen"*

A BOOK ABOUT

Mann's Green Bone and Vegetable Cutter

More Mann's Bone Cutters
are in use today in the United
States and throughout the
world than of all other
makes combined.

The Mann's has won more
than 300 first premiums at
expositions, fairs and poultry
shows—more than all other
types put together.

When so desired, the Mann's New
Model Bone Cutter is sent on ten
days' free trial. No money asked for
until you prove our guarantee on
your own premises that our New
model will cut all kinds of bone with
adhering meat and gristle easier and
faster and in better shape than any
other type of bone cutter. *£ £ £*
If you do not like it send it back at
our expense.

F. W. Mann

F. W. MANN CO.

F. F. Lee

*Inventors and patentees of the first
bone cutter ever made*

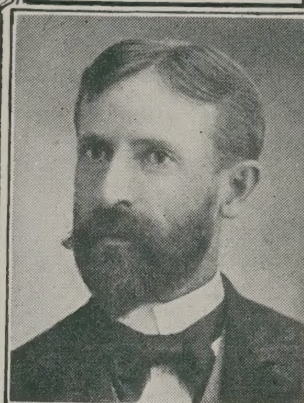
MILFORD, MASS.

Copyright, 1905, F. W. Mann Co.



F. W. MANN.

We send
the **MANN'S** on
Ten Days Free Trial
without a penny's
advance payment



F. P. LEE

W

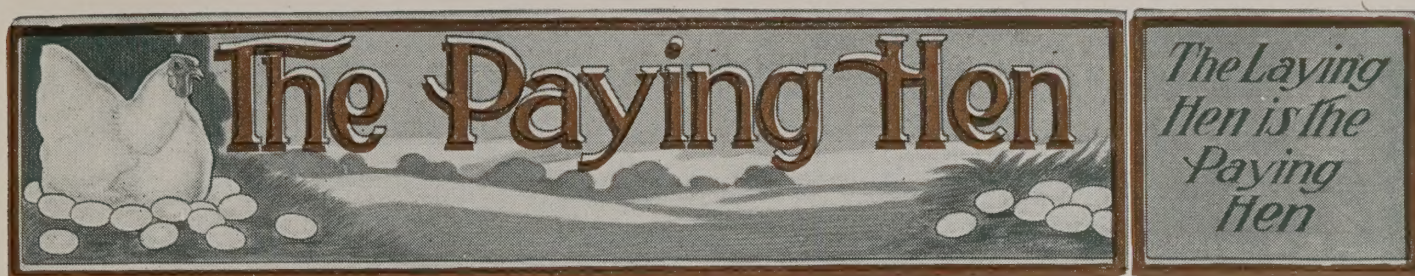
E fully warrant every part of our machines, and hereby bind ourselves to furnish, without charge, any and all parts of our hand machines which may break while in actual use within one year from date of purchase.

Realizing how easy it is for a manufacturer to make big claims on paper, which their machines may or may not be able to fulfil, we go a step further: To verify our claims and to allow you to find out for yourself exactly what the Mann's will do, we agree to send our bone cutters to any responsible poultryman in the United States, who may so desire, on **TEN DAYS' FREE TRIAL**, without any advance payment. If the machine satisfies you, keep it and pay for it. If not, return it. . . .

F. W. MANN CO.

Milford, Mass.

There are no concealed reservations to this offer: no catchy contract to sign. You simply try the machine on your own premises and decide for yourself. We can safely extend this trial offer and bind ourselves to this promise, because we have a substantial, durable machine, which WILL do all we claim for it. Investigate our claims and try the machine for yourself.



THE poultry-raiser wants eggs, and wants them when eggs are worth the most. Green bone and raw meat produce them. There is no doubt about that. Experience proves it; science shows why.

The hen will do her part if you give her a chance. The Mann's Bone Cutter gives *you* a chance to give *her* a chance. It gives you a better chance than does any other bone cutter.

We know that every manufacturer claims that his machine "is the best," and while we can make no stronger claims on paper than any other can, we clearly demonstrate in the following pages *why* our machine does better work than any other, and then give you a chance to prove it for yourself, in your own poultry yard. Can we do more than this to let you know exactly what the Mann's is, and what it does?

We ask the reader's careful attention to the description in the following pages of the construction of the Mann's and its principle of operation. We have tried to make this as clear and as easily understood as possible, in order that you may know exactly what the Mann's is like, and that you may intelligently compare it with other types of bone cutters.

We know that any mechanic can readily see that the Mann's is constructed on correct mechanical principles; we know that *any one* can tell which machine does the better work with greater ease, after he personally has tried different makes on his own premises.

It is not the result of a "happy accident" that the Mann's does its work so well. The Mann's has twenty-five years of experience behind it. It has all the improvements which can come only from such experience.

It was the original bone cutter. Indeed, the very term "bone cutter" was coined by Mr. Mann.

But no machine is ever invented or first put on the market in a perfectly practical shape. At first it is largely theoretical. The improvements suggested by time and use are what bring the machine to a state of perfection.

The F. W. Mann Co. has spared neither time nor expense to make such improvements. It has tried nearly every principle of bone cutting, and has patented every feature which it deemed of real value. It holds these patents, and other manufacturers have been obliged to resort to makeshifts to get around them, using types and principles which we have previously tried and discarded as impractical.

We have the earliest and latest patents on bone cutters and a greater number of them than any other manufacturer.

If you want an old reliable machine—one that has established a reputation in the yards of practical poultrymen—buy a Mann's.

If you want a new machine—one that has every late improvement, one that is really "ahead of the times"—buy a Mann's.

It does the work with the greatest ease.

It makes every hen a paying hen.

Try it and see.

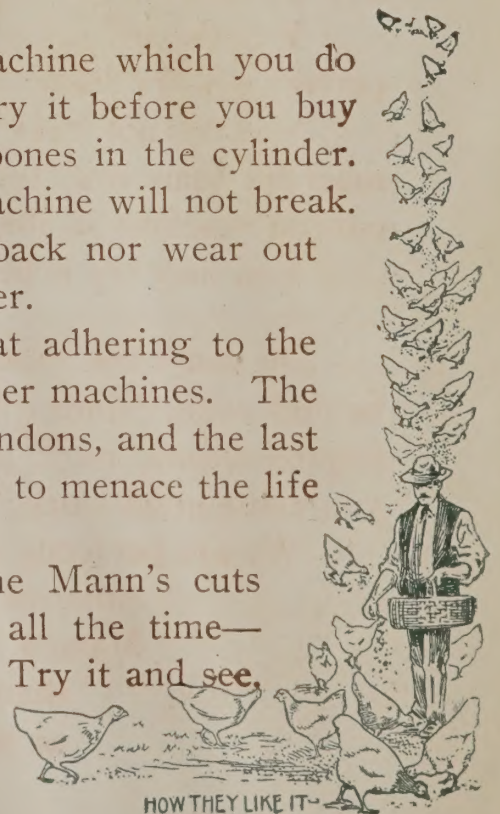


YOU do not have to give up your money for a machine which you do not know whether you like or not. You may try it before you buy it. You do not have to waste time packing the bones in the cylinder. Drop them in any way, on one side or both sides. The machine will not break.

You do not have to blister your hands, break your back nor wear out your temper. The Mann's turns more easily than any other.

You do not have to "wear out" the gristle and meat adhering to the bone, nor allow it to escape uncut in big chunks as in other machines. The Mann's cuts it all. You do not have to throw away the tendons, and the last of the bone does not pass through in big slices or splinters to menace the life of the fowl. The Mann's cuts it all.

You do not have to take all day for the job. The Mann's cuts more rapidly than any other; its knives are in action all the time—not waving idly in the empty air, as in some other types. Try it and see.



You do not have to dig particles of bone, meat or gristle from between the cutter plate and the hopper, as in other types. The Mann's cuts it all before it gets there.

You do not have to unpack or dig out the cylinder as in other types. The self-governing feed will not feed faster than you can cut easily. It adapts itself to your strength, and prevents all clogging. It never stalls.

You do not have to use one hand for controlling the feed as in certain types—a tiresome, tedious, awkward process. The Mann's has a perfectly self-governing automatic feed.

You do not have to waste time cutting soft bones slowly, nor tug with both hands at hard bones. The Mann's regulates itself to the resistance of the bones. Try it and see.

You do not have to do all the cutting yourself. Any member of the family, except the babies, can run the Mann's New Model, for you can set it to suit any strength.

You do not have to take the machine apart to clean the plate or adjust the knives, as in most machines. It has a hinged, open cylinder. Pulling the latch exposes all working parts.

You do not have to sharpen the knives every week or two. You do not have to be getting new knives constantly. You do not have a set of knives which you can not sharpen. The Mann's knives are one of the great secrets of its success. Try it and see.

You do not get a lot of dangerous splinters and large chunks of bone, but a perfect poultry food.

You do not have the unsatisfactory feeling that your neighbor has a better machine than you, for you *know* you have the easiest running, the most rapid cutting machine in the world.

You may try it before you buy it.

Do you value experience? There are twenty-five years of practical experience behind every Mann's we sell. Do you value progress? The Mann's has more improvements, more patents and later patents than any other bone cutter. Do you value good work? Try the Mann's and see.

We are perfectly willing to "rest our case" with the intelligent poultrymen of America. We are willing to let them judge of the efficiency of the Mann's. The fact that they have already purchased more Mann's than of all other makes combined, is pretty conclusive evidence as to what they think.



GREEN BONE AND VEGETABLE CUTTER.



PATENTED September 10, 1885; June 16, 1886; August 20, 1889; Canada, June 12, 1890, June 2, 1903.
Other patents pending.

THE knives of the Mann's are fitted in a cutter plate (A) which revolves in the bottom of an open cylinder (B) covering all the knives. This cylinder is divided by a partition (P). Upright in the center of the cylinder is the feed screw (C), which revolves with the cutter plate (A).

The bones dropped into the open cylinder are brought against the knives by means of the follower (D). This follower is forced down against the bones by the automatic feed handle (E), a split nut with threads fitting those of the feed screw (C).

These, with the single gear by which the power is applied, are practically all of the working parts of the Mann's—the simplest in construction, as well as the most effective of all bone cutters.

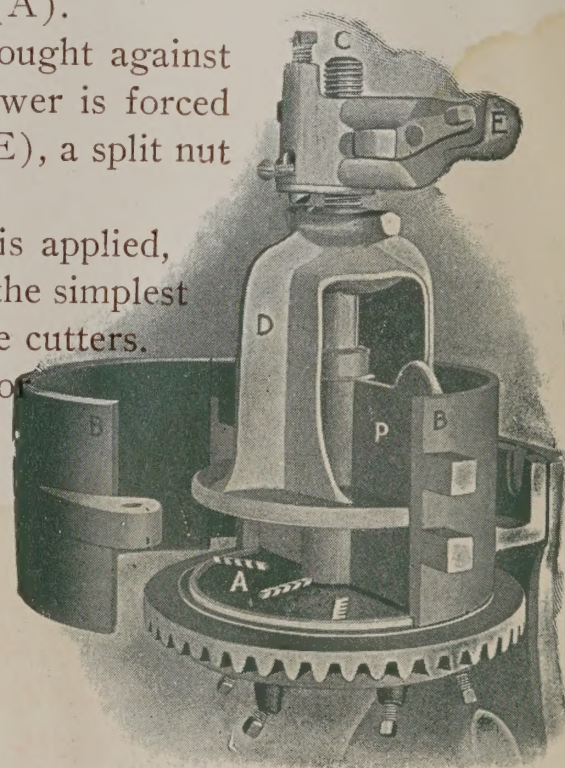
You can get one on ten days' free trial and see for yourself.

HOW THE MANN'S WORKS

You drop the bone in the open cylinder. There is no packing, no fussing, no bother, no arranging. You simply toss in the bones on one side or both sides of the partition, as you like, drop the follower in place, clasp on the feed handle, and you are ready for business, with both hands free to relieve each other in turning, if you so desire.

THE MANN'S NEW MODEL FEED

This is a new feature to which we would direct especial attention. The feed is both automatic and self-governing, a feature not successfully accomplished by any other bone cutter. The feed handle (E) which forces the follower (D) against the bones is threaded to fit the feed screw (C), and so revolves with the feed screw, unless held. In the earlier types of the Mann's this holding was done by the operator's left hand, but realizing that a hand-feed at best is a crude and awkward device, we invented and patented our automatic self-governing feed. At the side of



Mechanism of the Mann's

the feed handle is a small plunger (I) actuated by a spiral spring (H). The plunger held down by the spring engages the lugs (K) on either side of the follower. This lug, holding the handle from turning, causes it to follow the thread of the screw downward, bringing the follower with even pressure against the bones.

When the knives bite into a hard piece of bone, the resistance of the bone being greater than the pressure of the spring (H) on the plunger, causes the spring to give way a little and the plunger to slide over the lug (K), allowing the feed handle to revolve with the screw.

While so revolving the feed handle eases up the feed and the knives are able to cut off the particles of bone they have already engaged, without increased exertion on the operator's part—without his even noticing that the bone was hard.

The handle continues to revolve (may be only half-way around, may be entirely around) until the resistance of the bone to the knives has diminished to a point less than the pressure of the spiral spring on the plunger. The plunger then again engages the lug and the feed proceeds as before.

The spiral spring governor can be set (while the machine is in operation if need be) by turning a single screw (M) to suit the strength of any individual operator—man, woman or child.

The Mann' Self-Regulating Feed.
Patented.

HOW AND WHY

This is how and why you can make the Mann's cut as fast or slow, as coarse or fine, as you like.

The Mann's is THE bone cutter which successfully adapts itself automatically to the operator's strength.

The self-governing feed never feeds the bone to the knives faster than the operator can cut easily.

The same exertion will cut hard bones or soft bones—because the hard bones are not fed up so fast. The automatic governor controls this feature perfectly.

To use a slang expression, the Mann's "never bites off more than it can chew." Set it to suit your strength and the machine will never stall you. Set it for a child, and a child can run it easily. Set it for a woman, and a woman can run it easily. Set it for a man, and a man can run it easily.

It is all within your own control.

You can get a Mann's on trial and see for yourself.

HOW IT CUTS

The cutting device of the Mann's is one of its strongest features, and is fully covered by original patents. The cylinder covers all the knives, bringing them into action all the time, instead of leaving them "waving idly in the empty air" a half or a third of the time, as in other types of machines.

The partition in the cylinder serves as a positive rest for the bone while the knives are cutting it, and also acts as a second blade of a shear when particles of meat, gristle, tendon or bone are brought against it, thus giving the true shear principle for cutting.

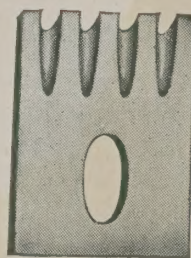
It is in this way that the Mann's cuts all the gristle and meat. There is no way for it to escape. Even if a bit of it should slip under the partition (as rarely happens) it is still inside the cylinder, and the knives promptly attack it again. In other types of machines, the gristle is carried out by the cutter plate through the opening allowed for the clearance of the knives, where it binds and clogs, until the operator pulls it away in a great hunk, utterly wasted, in spite of the fact that this meat and gristle are the most valuable portions of the bone. This never happens in the Mann's. No bone, gristle, tendon or meat escapes uncut. You get the full benefit of everything that goes into the cylinder.

Not the least important feature of the Mann's are the knives. It has not been an easy matter for us to procure a knife which will cut hard bone without losing the keen cutting edge necessary for cutting elastic gristle. We could not find such a knife in the market, and it was only by years of experiment and expending thousands of dollars that we were able to produce it in our own factory. We naturally keep the process a secret, and we challenge any toolmaker to produce a better knife for cutting both bone and gristle.

The knives are held in the cutter plate by a set-screw of easy access. They may be easily removed for grinding, and as they are not too wide are easily sharpened. With every machine we send free a knife holder to enable you to grind the knives as easily and as perfectly as you grind a carpenter's chisel. We also send a gauge one edge of which shows the proper bevel at which the knives should be ground and the thickness of which shows how high the points of the knives

should be set above the cutter plate.

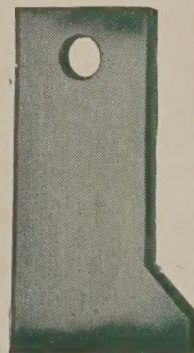
We do not know of any other manufacturer who makes any provision for assisting in sharpening or setting his knives.



The Mann's Knives



Knife Holder.

Gauge for Setting
Knives

**THE OPEN
CYLINDER**

This newly patented device is of vital importance (see illustration, page 6). By pulling the latch the operator can swing back the hinged half of the cylinder, thus obtaining easy access to the knives for adjusting or grinding, and to examine them to see if they are broken or dull. Without this feature customers maltreat the machine, never looking at the knives, but condemning the machine. Then, again, they would set the knives without taking the machine to pieces, thus setting them incorrectly, so that the machine was practically useless, and discard it for this reason. The open-hinged cylinder avoids all this. It allows instant access for examination, for adjustment of knives or for cleaning the machine, and all without taking it to pieces. We consider it one of our most important patents. This feature and many others in our new model is given to our customers without extra price.

A JOB SOON DONE

When you have finished cutting with the Mann's you have no blistered hands, no aching back, no tried temper.

You have no uncut meat, no hunks of gristle and tendons to throw away, no splinters and no large pieces of bone.

Instead you have a lot of poultry food in better shape for feeding than any other machine produces, and *more of it*, for you have wasted none of it. You have cut it all. The meat and gristle is so mixed through the bone that you can hardly distinguish it. And you have it in the pan provided for receiving it, not scattered all over the floor. All Mann's new model machines have ample space on table for holding the pan. Is not that the kind of machine you are looking for? We say the Mann's is that kind—the only kind you can afford to buy, and if you wish, we will let you try it before you buy it.

OUR FEED SCREW

The Mann's feed screw acts on the principal of a jack screw. Every one realizes the tremendous power of such a screw. By means of it, a large building which a thousand horses could not pull is easily raised by a single man. This screw feed is what has made Mann's a success from the start, and is covered by patents. It forces the follower against the bone with a firm, steady pressure, and our cutting device is so perfect that it easily cuts off the bone without any undue exertion by the operator. In using a hand-feed, the bone must be held against the knife by direct pressure without the enormous advantage of the screw, and in some types without even the *slightest* leverage. Is it any wonder that poultrymen do not like hand-feed machines? Most persons who have tried it say that the feeding with the left hand is harder work than to turn the machine with the right. In the Mann's both hands are free for turning. Our new self-governing feed requires no attention from the operator.

M The Mann's New Model Bone Cutters M

The No. 5 C., No. 5 B. and No. 5 B. M.
do not have the split hinged cylinder

No. 5 B. M.

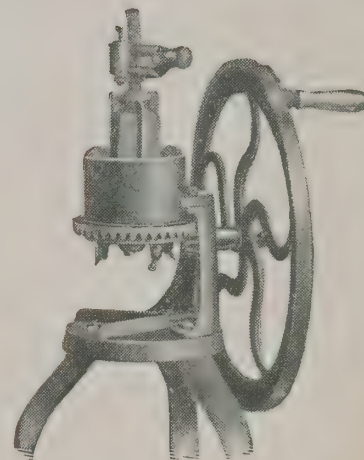
Intended for flocks of 15 to 25 hens.
Can be used for flock of 100 hens,
but larger size is more economical in the end for such a
large flock. Mounted on iron stand, no expense to set it
up. Place for pan to catch the bone. Patented automatic
governing spring feed.

Cylinder, 6 inches diameter, 4 inches deep.

Cutter plate has 4 knives instead of 3.

Will cut faster and easier than other types costing
twice as much. Weight, 85 lbs.

(See note on capacity on page II.)

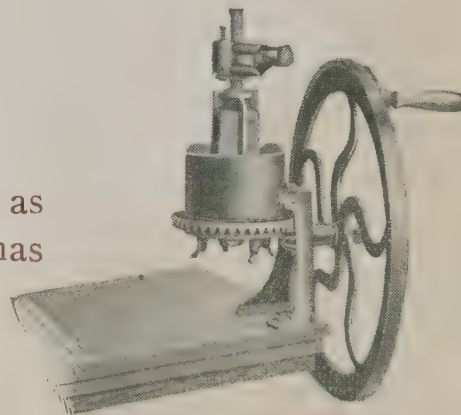


No. 5 B. M.

No. 5 B.

This machine is exactly the same as
the No. 5 B. M., except that it has
not the iron stand. The capacity is the same.

Weight, 60 lbs.

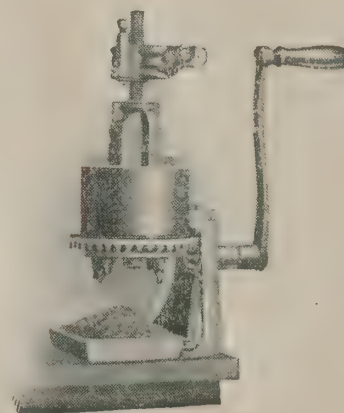


No. 5 B.

No. 5 C.

This machine is exactly the same as
the No. 5 B., with a crank handle
instead of a balance wheel, and is only recommended when
the strictest economy must be practiced. The small differ-
ence in the price is more than offset by the ease of opera-
tion produced by the momentum of the balance wheel.
Capacity not quite equal to 5 B. Weight, 35 lbs.

(See note on capacity on page II.)



No. 5 C.



ABOUT CAPACITY

W E do not try to state positively the capacity of the Mann's, for the very apparent reason that we can not honestly do so. How much the Mann's will cut depends entirely upon how the operator sets the machine and how fast he turns the power wheel. It is entirely within his own control.

By means of our unique governing feed he can make it cut as rapidly or as easily as he likes. He may set it for a child—a little girl—and she will cut a fair quantity of fine poultry food. By simply turning the screw which controls the governor he may set it to suit the strength of a vigorous boy, who in five minutes may cut as much as the girl cut in a quarter of an hour. Then by another turn or two of the screw he may set it to suit his own strength and cut five times as much as the boy cut. By applying steam or other power he may again multiply the capacity by five or more.

In other words, the capacity in every case is suited to the operator's strength. You can cut just as rapidly as you like, and never have to overtax yourself, for whether the bones are hard or soft, the machine turns with the same ease, the governing device seeing to it that soft bones are fed up to the knives more rapidly than the hard bones.

If you get several makes on your premises at the same time, and test them with the same sort of bones, you can tell with which you can cut the most.



SIZES AND STYLES

W E do not make "toy machines."

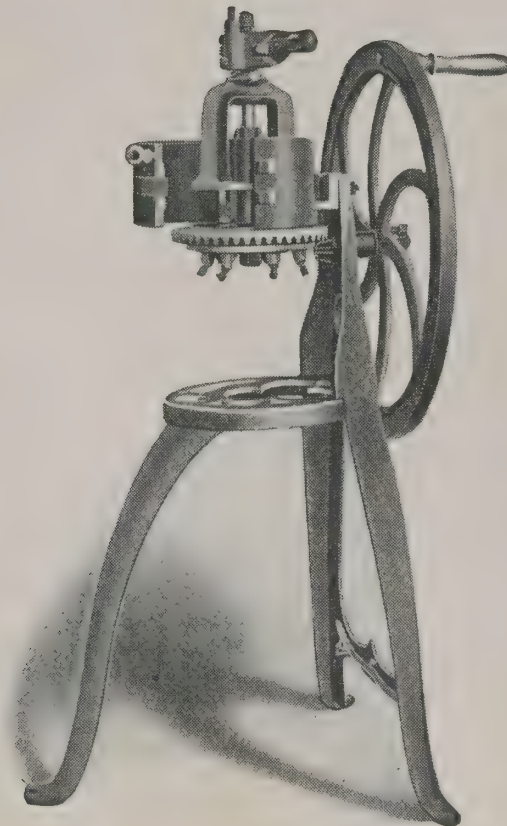
Our smallest size is in every way a practical machine, doing in every respect as *good* work as our larger ones.

Of course, our larger machine cuts *more* bone in a given time than our small ones, but the small one will do the work with the same ease and just as well. Moreover, it will do as much work with less exertion than other types costing twice as much.

We make different sizes to meet the requirements of poultrymen with various sized flocks. Is it reasonable to expect a man with 25 hens to buy as large a machine as a man needs who has a flock of 200? Yet that is what other makers compel you to do when they do not make the smaller sizes. We do not try to force every man to buy the same size machine.



No. 7, NEW
MODEL



Mann's New Model Bone Cutter No. 7.

Intended for flocks of 40 to 100 hens. Can be profitably used for 200 hens or more, but we recommend No. 9 for flocks of more than 100.

Mounted on strong iron stand with large table for box or pan to receive cut bone.

Patented New Model automatic governing spring feed. Large open-hinged cylinder, giving instant access to all working parts. Six special knives. Gear guard, anti-clog device. Heavy balance wheel, with adjustable handle, besides all the best features of our old-style machines.

Weight, 107 lbs. Cylinder, $7\frac{1}{4}$ inches in diameter, $5\frac{1}{4}$ inches deep.

Made in one size only.

(See note on capacity on page 11.)

**You can get a Mann's on 10 days' free trial without one cent's
advance payment**

PRICE OF THE MANN'S



THE Mann's is and always has been sold at a lower price than any other machine of the same capacity on the market.

We have never, however, sacrificed efficiency to cheapness.

In the past year we have made many radical improvements in the Mann's, without increasing the price to our customers. In consequence, they are today buying a better Mann's than ever before, at our old prices, getting a machine which cuts easier and faster, and is more easily kept clean.



Corner of Mann's Machine Shop

Our Facilities

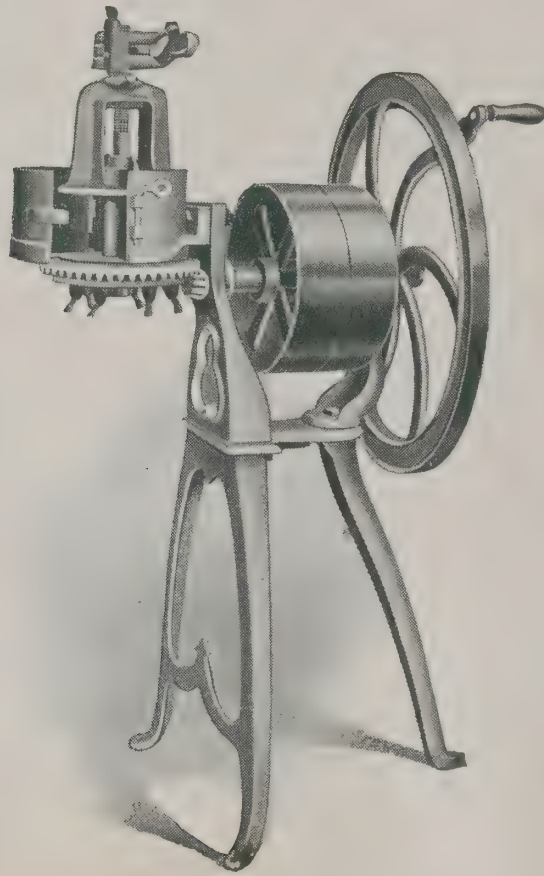


WE are located in Milford, Mass. Our factory has been repeatedly enlarged to accommodate the latest improved automatic machinery, which we have installed for the more accurate production of the various parts of the Mann's

Bone Cutter. We have every facility for making good machines at low cost. The interest of the poultry fraternity is our interest—not as a matter of philanthropy but because their success means success for us.



Corner of Setting-Up Room

**No. 7½.
SEMI-POWER****No. 7½, New Model.**

A combination hand or power Bone Cutter. Adapted to run either way without changing any part. It is always ready for use. Intended to meet the demand for a small power cutter. Cylinder same size as No. 7.

Capacity, 50 to 100 lbs. per hour. (See note on capacity on page 11.) Weight, 150 lbs.; diameter of the pulley, 11½ inches, 2½-inch face. Speed of pulley, 300 revolutions per minute. The No. 7½ has all the late improvements, special feed, anti-clog, open cylinder, tight and loose pulley, etc. Horse power required, ½ to 1.



OUR FREE TRIAL OFFER

Applies only to the UNITED STATES and not to Foreign Countries

W E will send a Mann's Bone Cutter to any responsible poultryman, furnishing satisfactory reference, on 10 days' free trial. No money asked for until you prove our guarantee on your own premises, that our New Model will cut all kinds of bone with adhering meat and gristle, easier and faster and in better shape than any other type of bone cutter. If you do not like it, send it back at our expense.

Remember you need pay no money until after you have tried the machine and know whether you like it or not.

Isn't that better than paying your money outright for a machine you know nothing about? Isn't that fairer than so-called "trial offers" which demand full payment in advance? Could we make such a broad offer if the Mann's did not fulfill every claim we make for it?

We shall, however, expect the customer to pay the freight on the machine from our factory to his station, but we return the amount he paid for freight to him if it fails to meet our claims in every respect.

We will gladly send our machines to be placed in competition with those of other manufacturers. If you have honest doubts as to which bone cutter you would like best, have two or three makers send simultaneously to you a cutter on trial, each waiting for his payment until you have decided which one you will keep. Should you, after a fair trial of this sort, decide against our machine, hold it until we refund to you the money you have paid for freight charges.

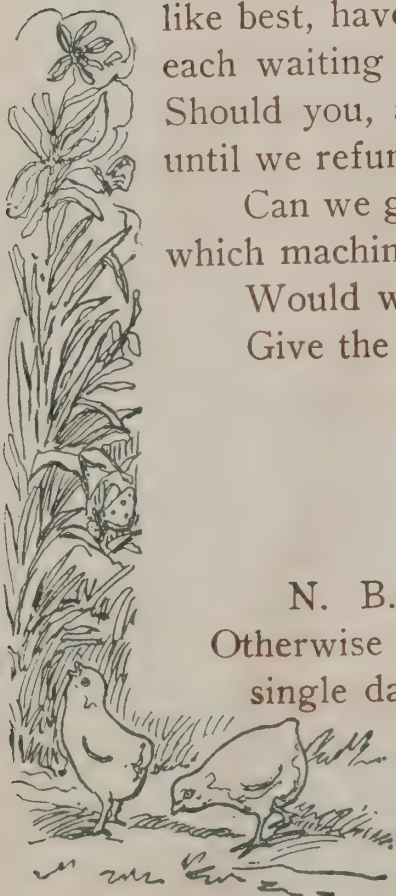
Can we go farther than this to give you an opportunity to ascertain definitely which machine you want?

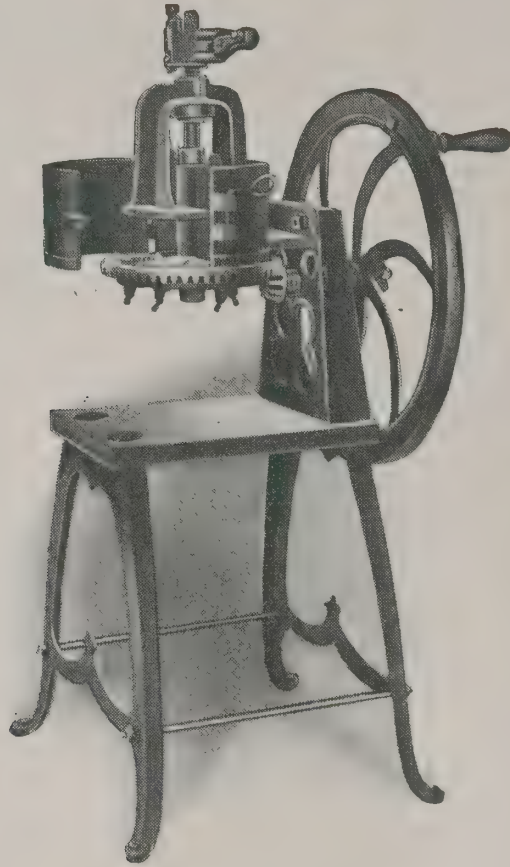
Would we make such an offer if we were not confident of the result?

Give the Mann's a trial and you will be just as confident as we are.

F. W. MANN CO., Milford, Mass.

N. B.—We expect to be notified within 10 days of your decision. Otherwise we shall consider the shipment a sale. This is only fair, as a single day—a single hour—is ample time in which to make a thorough test.



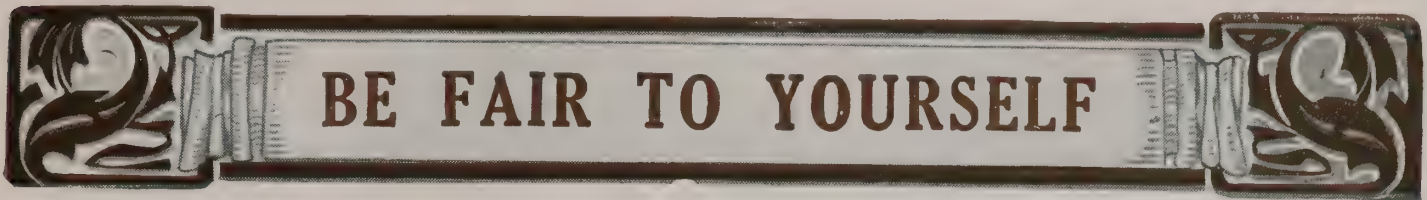
**No. 9, NEW
MODEL****No. 9, New Model**

Intended for flocks of 100 to 300 hens. The description of No. 7 will apply to this size also. The difference consists of larger cylinder, greater holding capacity, different design and larger table. This machine can be altered into the No. 11 (see page 18) by adding the power parts, making a combination machine for both hand and power. Its economy is evident.

Weight, 170 lbs. Cylinder, 9 inches in diameter, 6 inches deep.

Capacity, $\frac{3}{4}$ to $1\frac{1}{4}$ lbs. per minute. (See note on capacity on page 11.)

The Mann's is the only really automatic, self-regulating bone cutter



WE give you the opportunity of testing the Mann's on your own premises before you pay a single cent for it.

Isn't that better than paying your money outright for a machine you know nothing about?

Isn't that fairer than so-called "trial offers" which demand full payment in advance?

Could we make such a broad offer if the Mann's did not fulfill every claim we make for it?

It is to your interest to feed cut raw bone. It makes your hens laying hens and paying hens. It is also to your interest to get the very best machine which you can procure to cut it.

You owe it to yourself to make a fair and impartial investigation of the work done by the various types of machines. You can not afford to take too much for granted.

You can not afford to get a machine which runs so hard that you feel like selling it for old iron. You want a bone cutter on which you can depend year after year.

Be fair to yourself—be fair to us. Give us an opportunity of showing what the Mann's can do for you, for your hens and for your pocketbook and bank account.

That is all we ask. Is not that fair?

When you investigate a machine, be fair to it as well as to yourself.

Read the directions carefully and run it in accordance with directions.

And do not compare an old machine which has been abused for years—as a great many persons *do* abuse machinery of all kinds—with one of another make right out of the shop.

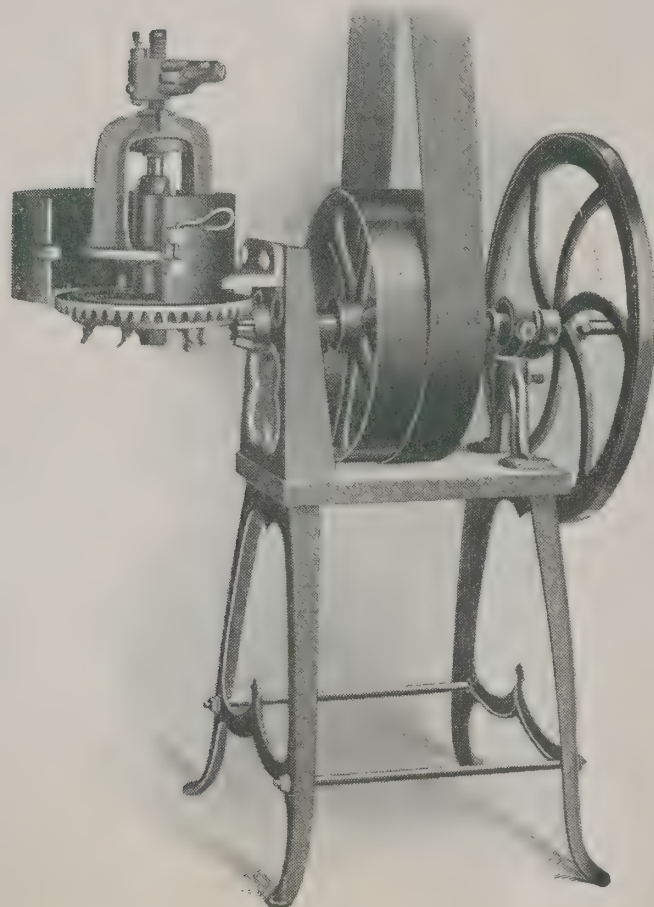
If you examine an old Mann's machine, see that the knives are sharp, that they are ground true and set properly.

And remember that we have made very many improvements in our machines every year. Not that we have any apology to offer for our old machines.

The Mann's have always held the very front rank—they have always been about five years in advance of their imitators—but the Mann's of today are almost as far ahead of the Mann's of five years ago as they were ahead of all other types.

A. F. Hunter, for years an extensive poultry-breeder and editor of *Farm-Poultry*, said in June, 1893: "Mann's machine is as far ahead of all other machines on the market as an express train is ahead of a two-horse farm wagon."

It's the Mann's New Model which we want you to test. It is still farther ahead.

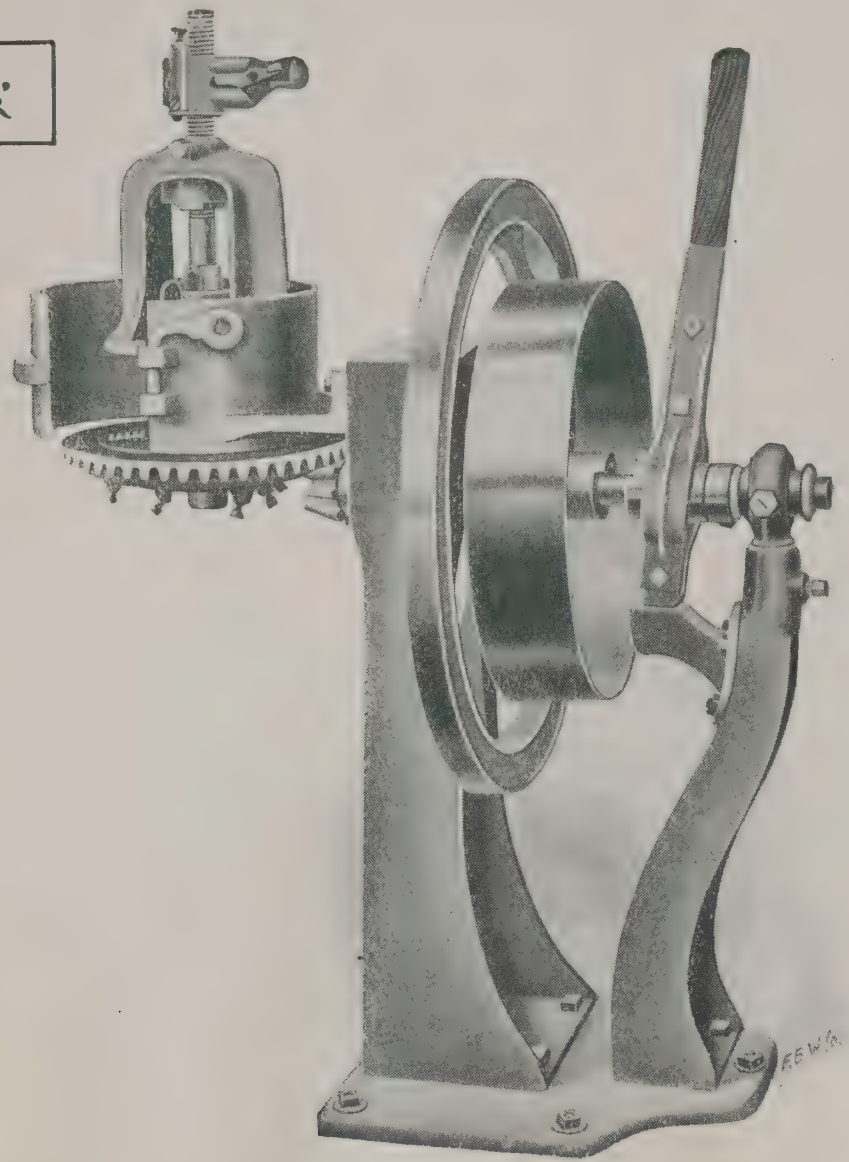
**No. 11, NEW
MODEL****No. 11, New Model.**

Intended for large flocks when the machine must be run by hand a portion of the time. It is really a semi-power and semi-hand or combination machine, and as such has its place. But for an all-power machine we recommend the No. 12 on page 19. The No. 11 is exactly the same as the No. 9 with the power parts added. It has all the late improvements, special feed, anti-clog, open cylinder, tight and loose pulleys, etc. Horse-power required, 1 to 1½.

Weight, 215 lbs. Diameter of pulley, 15 inches, 3½-inch face; speed of pulley, 300 to 350 revolutions per minute; cylinder same size as No. 9.

Capacity, 100 lbs. and upward per hour. (See note on capacity on page 11.)

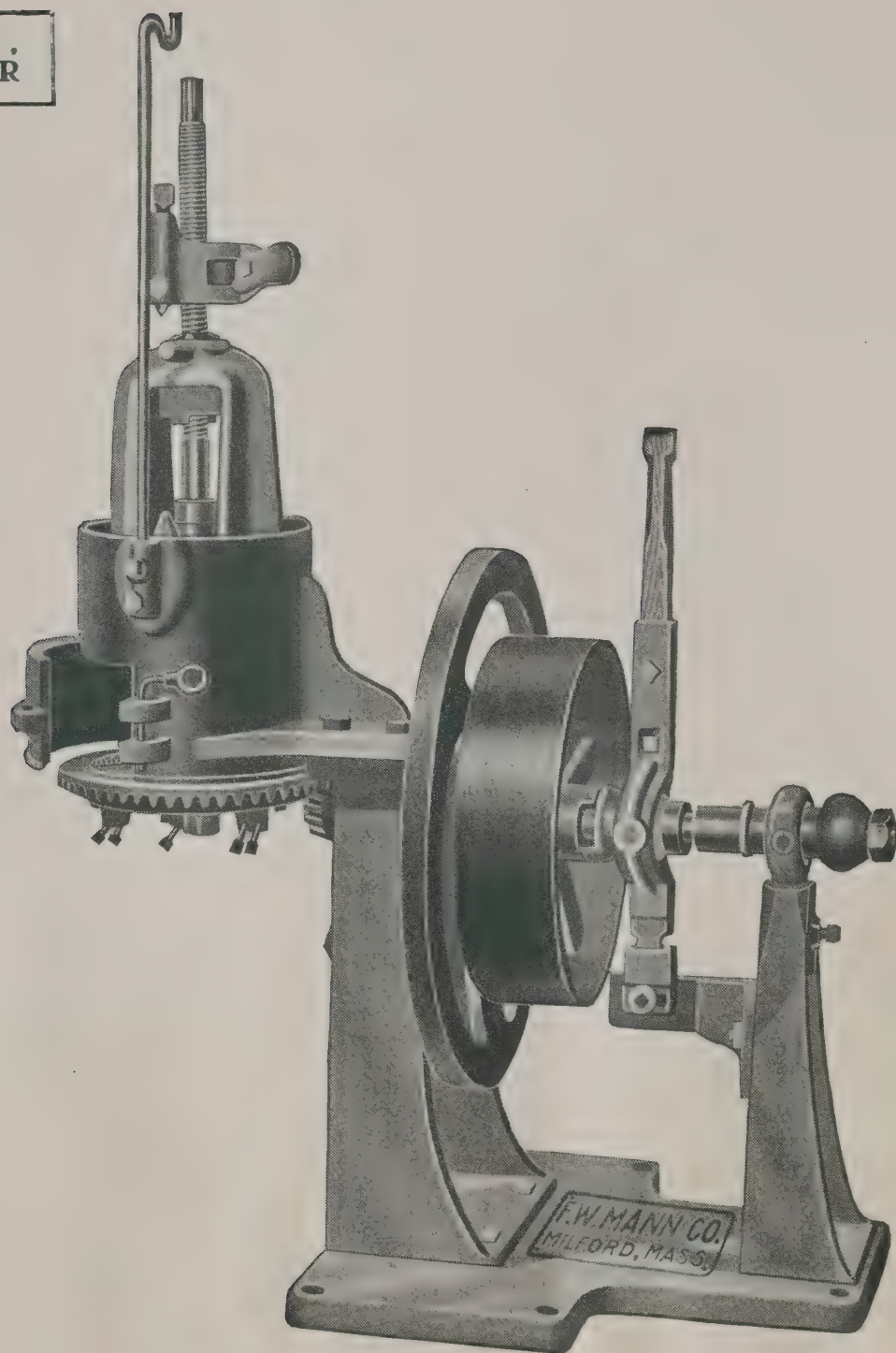
It is economy to buy the best—especially when the best costs no more than untried machines

**No. 12,
POWER****No. 12, New Model**

This machine deserves more than passing notice. It costs a little more than the semi-power, or No. 11, yet is heavier, stronger, better and far more durable. It is strictly a power machine, and full of business from top to toe. Remarkable for strength, capacity, simplicity, economy and convenience. It has all the new patented improvements. Open cylinder, automatic governing feed, anti-clog device, ample space for large box to catch the product. In addition, this cutter has a grab clutch, an important and novel device by which it can be started and stopped instantly. No shipping of belts. The balance wheel runs all the time with the pulley, consequently the clutch operates instantly. No. 15, page 20, gives a clearer view of this clutch. Capacity, 120 to 150 lbs. per hour. (See note on capacity on page 11.) Weight, 260 lbs. Diameter of pulley, 16 inches, 3½-inch face; speed of pulley, 300 to 350 revolutions per minute; diameter of cylinder, 9 inches. Horsepower required, 1 to 2.

Just the machine for marketmen, extensive breeders, or any one who has large quantities of bone to cut.

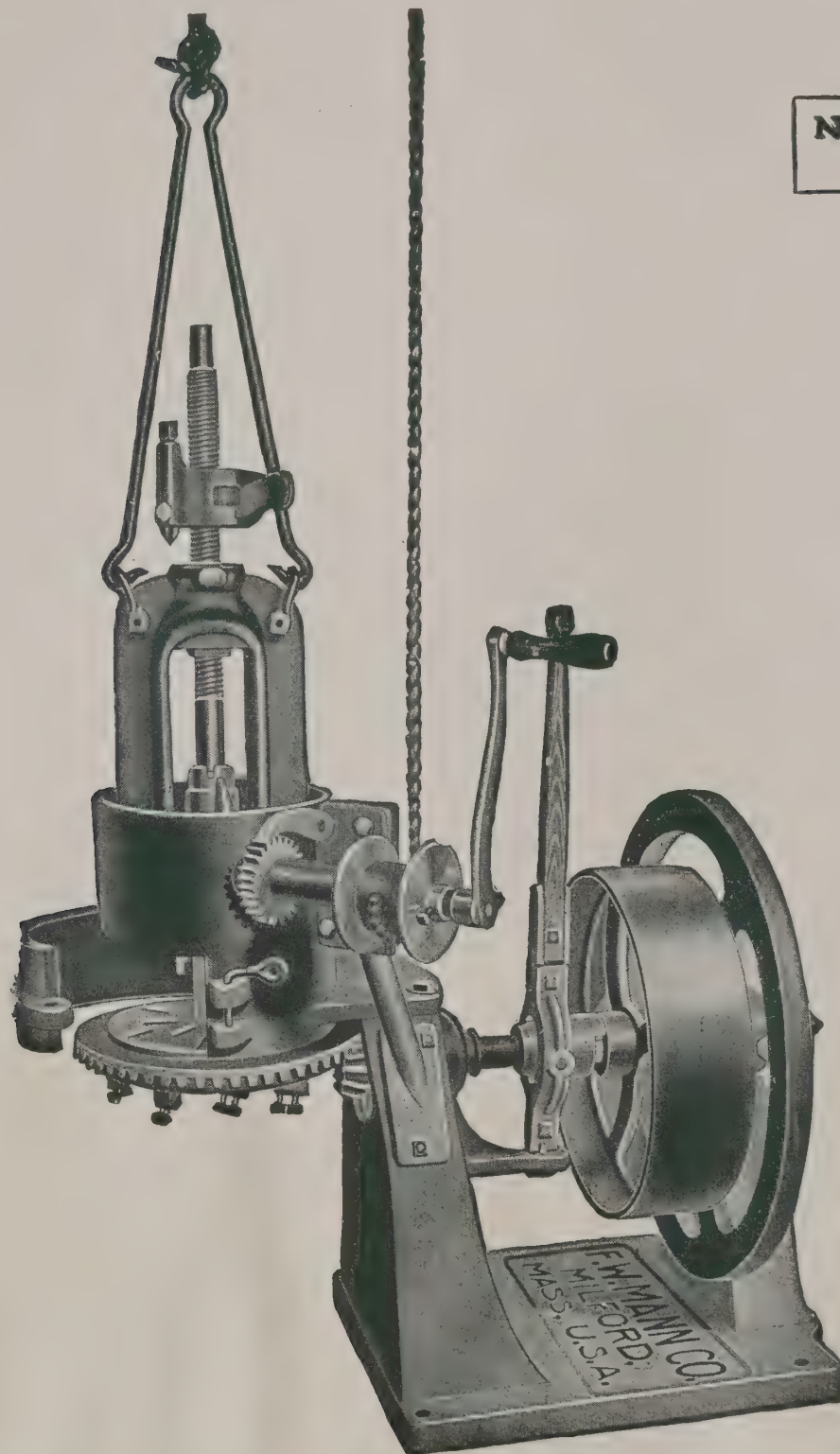
No. 15.
POWER



No. 15, New Model.

This machine is after the same general pattern and design of the No. 12, with all the late improvements. It is built larger, heavier and stronger, with more belt power. The special feature is the cylinder, larger in diameter and twice as deep. Few, if any, bones have to be cut, either as to length or thickness. Weight, 455 lbs. Capacity, 150 to 250 lbs. per hour. Horsepower required, 1 to 3. Diameter of cylinder, $10\frac{1}{2}$ inches; depth, $11\frac{1}{4}$ inches; diameter of pulley, $16\frac{1}{2}$ inches; $4\frac{1}{2}$ -inch face; speed of pulley, 300 to 350 revolutions per minute.

You can try a Mann's on your own premises before you pay a cent for it



This New Model has supplanted the old No. 16, and costs less than half as much. It is similar in pattern and design to our No. 15. It is larger, heavier and stronger, with greater belt power. Weight 730 lbs. Diameter of cylinder $12\frac{1}{2}$ inches, depth $12\frac{1}{2}$ inches. Pulley 20 inches in diameter, $5\frac{1}{2}$ -inch face. Capacity 200 to 400 lbs. per hour. Horsepower required, 3 to 8. Speed of pulley 250 to 350 revolutions per minute. We include free with No. 18, hoist for raising follower, as shown in the illustration.



Feeding Value of Raw Bone and Meat



WE do not believe it is necessary to devote much space or time to a discussion of the value of raw bone and meat in the feeding ration of poultry. There is no question of its prime importance to both egg and muscle production.

We may study the why and wherefore at our leisure, but the fact remains, and practical poultrymen are for the most part concerned with facts.

They want eggs when eggs are worth most, and they want to produce them at the least cost.

They want to maintain the health of their flocks and promote growth.

And every year more of them are demonstrating to their own satisfaction that raw bone, meat and gristle do these things.

The fowl demands raw animal food. Every one knows how eagerly a fowl will chase clear across a half-acre lot to gobble up a bug or worm.

When hens get such food in abundance they lay in abundance. When they are deprived of such food they do not lay so abundantly.

It is the poultryman's business to see to it that they get raw animal food in some form. He can not attain the best success if he neglects it.

Properly cut green bone, with meat and gristle attached, supplies this food in the most available form.

And the Mann's provides the easiest and quickest way of preparing it. Try it and see.

The most important element in egg production is that group of nitrogenous substances, such as albumen, which are grouped together under the name protein.

Now, raw bone and meat are especially rich in protein.

It gives the hen the material from which to make eggs.

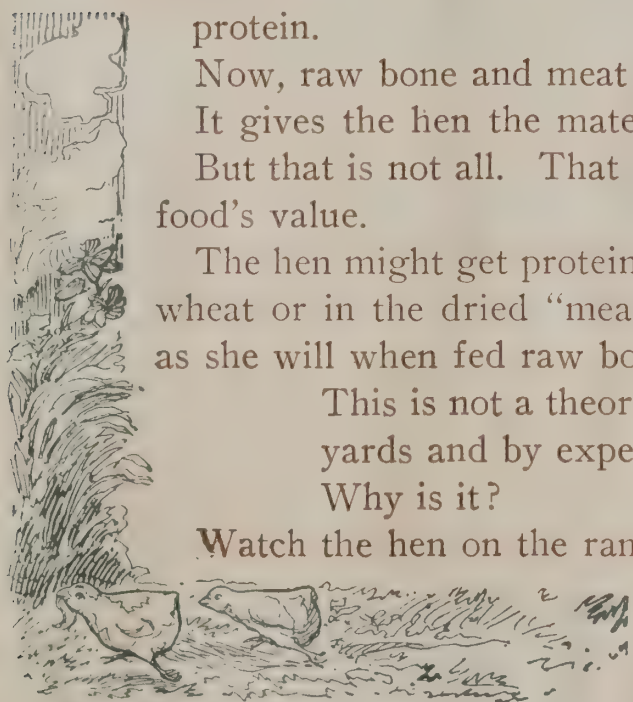
But that is not all. That is not the most important element in estimating this food's value.

The hen might get protein from other sources. You could give her protein in wheat or in the dried "meat meals," and yet she would not lay as many eggs as she will when fed raw bone.

This is not a theory but a fact, demonstrated time after time in poultry yards and by experiment stations.

Why is it?

Watch the hen on the range and see.



Which does she prefer, a live, juicy bug, or a dead, dried-up bug?

Why, the live bug every time, and not the one *cooked* by the sun.

It is the raw animal food which she relishes and which does her good.

And it is raw meat and bone—not cooked nor dried—which makes her lay.

There are probably two reasons for this:

First, the protein in the raw food is more digestible than that in the cooked. She gets more out of it. Her system takes it all up.

Second, and of greater importance, is the fact that this raw food has a peculiar tonic effect upon her. It makes her vigorous and active. It makes her comb red. And it has the same effect upon the whole flock, from the cock-of-the-walk to the chicks in the brooders.

For this reason poultrymen have found by experience that dried meat meals and all such foods, which must be cooked (and all the nutrition cooked out of them) in order to preserve them, do not give the results given by raw bone and meat.

You can not judge of the real value of a food by chemical analysis alone. You must determine by experiment what effect it has upon the animal system, and how much of its fats and protein are digestible.

Experience shows that of all egg-forming foods, raw bone and meat produce the greatest results for the least outlay.

Raw bone produces more eggs when you want them most;

Makes eggs more fertile;

Insures better hatches of more vigorous chicks;

Makes chicks grow faster, stronger and larger;

Matures broilers quicker;

Makes pullets lay earlier;

Stops egg eating and feather pulling by the flock;

Insures the flock against roup and other ills.

Saves money in the grain bill, and

Makes every hen a paying hen.



They All Like It.

Cut about a pound each day for every sixteen fowls. You will save enough on your grain bills to pay for the machine in a short time, and your increased egg production will pay for the machine over and over again—increasing your profits many fold. You can cut it with greatest ease with a Mann's. Try it and see.



A BIT OF HISTORY

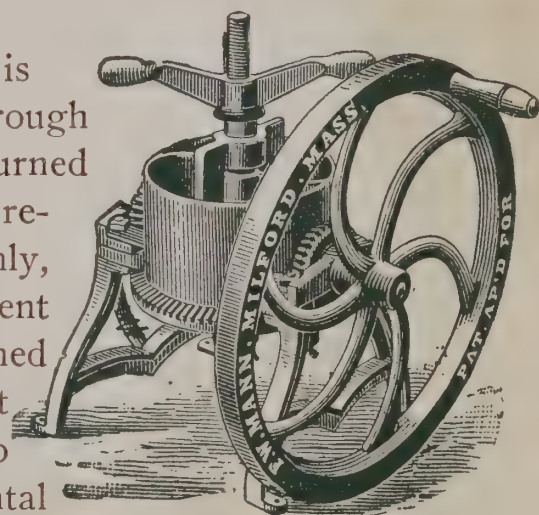
THE Mann's was the original bone cutter—the first machine patented for the purpose of reducing raw bone to an edible condition for fowls.

++++ We do not claim, however, that this fact of itself adds anything to the value of the Mann's today.

The first machine in the field is not necessarily the best, any more than is the latest.

But our early occupancy of the bone cutter field gave us many advantages which we have improved so far as possible.

F. W. Mann, the inventor of the original bone cutter, is a graduate of Cornell University, where he took a thorough course in applied mechanics and chemistry. When he turned his attention to bone cutters, he devoted several years to preliminary experiments. He studied the situation thoroughly, and invented many machines of different types, on different principles, to cut bone. On those features which he deemed of the greatest value he secured patents. There being at that time no other bone cutters in existence, he was able to secure very broad, basic patents, covering the fundamental principles of every machine which he deemed of practical value.



The Original Mann's

Combining these features in the original Mann's, he put it on the market, sending out the first twenty-five on trial for the purpose of convincing poultrymen that at last a machine was invented to enable them to utilize green bones.

Like all pioneers, Mr. Mann had uphill work at the start, but as soon as the poultry world learned that there was a machine which would cut bone, a thing which had never been done before, and became convinced of the just and fair methods of the F. W. Mann Co., poultrymen eagerly embraced the opportunity to secure it, and soon the Mann's found its way into every corner of this continent, as well as into every civilized country on the globe.

It has constantly grown in popularity, and today there are more Mann's in use than of all other makes combined.

Like every other good thing, the Mann's had imitators in abundance. But because of the careful experiments Mr. Mann has made, and because of his broad,

basic patents, they have been obliged to resort to all sorts of makeshifts to get around the Mann's patents, taking refuge for the most part in types and designs which the F. W. Mann Co. did not deem worth patenting.

This is one explanation of the fact that while numerous companies have come into the field with a great advertising display, there is today, with the exception of the F. W. Mann Co., but one firm in the business which was making bone cutters six years ago. The others have either sold out, failed, or abandoned the business.

Another advantage which our long career as builders of bone cutters has given us is that of experience—the greatest teacher of all.

We have kept in as close touch as possible with every customer we secure. Our interest in a machine does not cease when we get the customer's money. We want to know what success he has with it; what faults he discerns in it, in order to remedy those faults if they lie within the machine.

It is twenty-five years of such experience as this, combined with twenty-five years' incessant work in the experimental shop, which has resulted in the

Mann's New Model Bone Cutter

the machine which we believe has solved permanently every bone-cutting difficulty. It is a machine in which we take the greatest pride, to which we pin our greatest faith. We think so much of its ability to take care of itself and to give a good account of itself that we are willing to send it out on trial without advance payment.

Is not such a machine worth investigating? Remember it is also a

VEGETABLE CUTTER

When used to cut roots and vegetables, Mann's Bone Cutter runs so easy, one hardly realizes that he is at work. It cuts perfectly, Beets, Potatoes, Onions, Turnips, Cabbage, Squash, Indian Corn, shelled or on the cob, Pressed Scrap or Cracklings.

We don't need to say much about this, as it must be evident to all that if it will cut successfully a substance so hard as bones, it cannot fail to cut any and every vegetable.



It Makes Hens Glad



CASH PRICE LIST



F. O. B. MILFORD

No. 5C	With Crank Handle.....	\$9.50
No. 5B	With Balance Wheel.....	12.50
No. 5BM	“ “ “ and Iron Stand.....	16.00
No. 7	“ “ “ “ “ “.....	18.50
No. 7½	Semi-Power Machine.....	25.00
No. 9	With Balance Wheel and Iron Stand.....	28.50
No. 11	Power Machine.....	40.00
No. 12	“ “.....	50.00
No. 15	“ “.....	100.00
No. 18	“ “.....	156.00
Parts to change No. 7 to No. 7½.....		10.00
Parts to change No. 9 to No. 11.....		12.50



It is an Egg Producer.

SPECIAL PROMISE

WE hereby agree to furnish, without charge, any and all parts of our hand machines (Nos. 5, 7 or 9), which may break while in actual use, for a period of one year from the date of purchase of said machine. We will not in any case refuse to do this.

This means that we have put on the market a Hand Bone Cutter that will stand up to business.

We furnish duplicate parts free as above stated, but do not pay the express or freight charges.

In selecting a bone cutter, be careful that you do not base your choice on the price of the machine rather than upon what it will do.

The Mann's Record



*Twenty-five
years
of popularity*

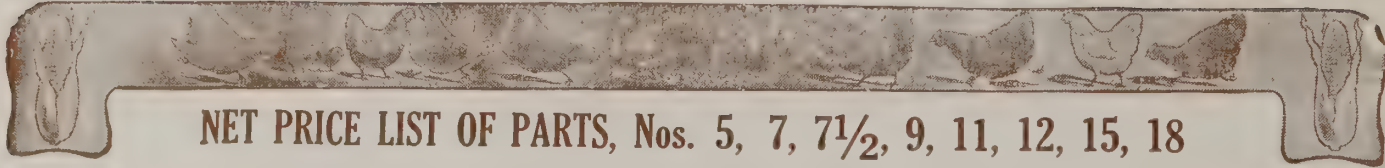


HE hundreds, yes thousands, of letters we receive expressing the satisfaction, the delight, the saving in cost of feed, the increase in eggs and consequent increase in profits, the ease of operation, the great capacity, larger fowls, earlier chicks, better hatches, etc., produced with Mann's Bone Cutter, is very gratifying to us. To print them all would require volumes which busy people could not afford the time to read. Some people discredit all testimonials, because they know that it is possible to purchase them, and that some manufacturers resort to such questionable methods. Now, while, we believe the majority of our readers may like to know what others think of the Mann's, we also believe that it is far better and much more satisfactory to you to know what you yourself think about it. And to let you form your own opinion, and to avoid all possibility of being humbugged, deceived or taken in by misrepresentations, we allow you a 10 days' free trial *on your own premises, without one penny's payment, until you are satisfied that it does the work faster and in better shape than any other bone cutter.*

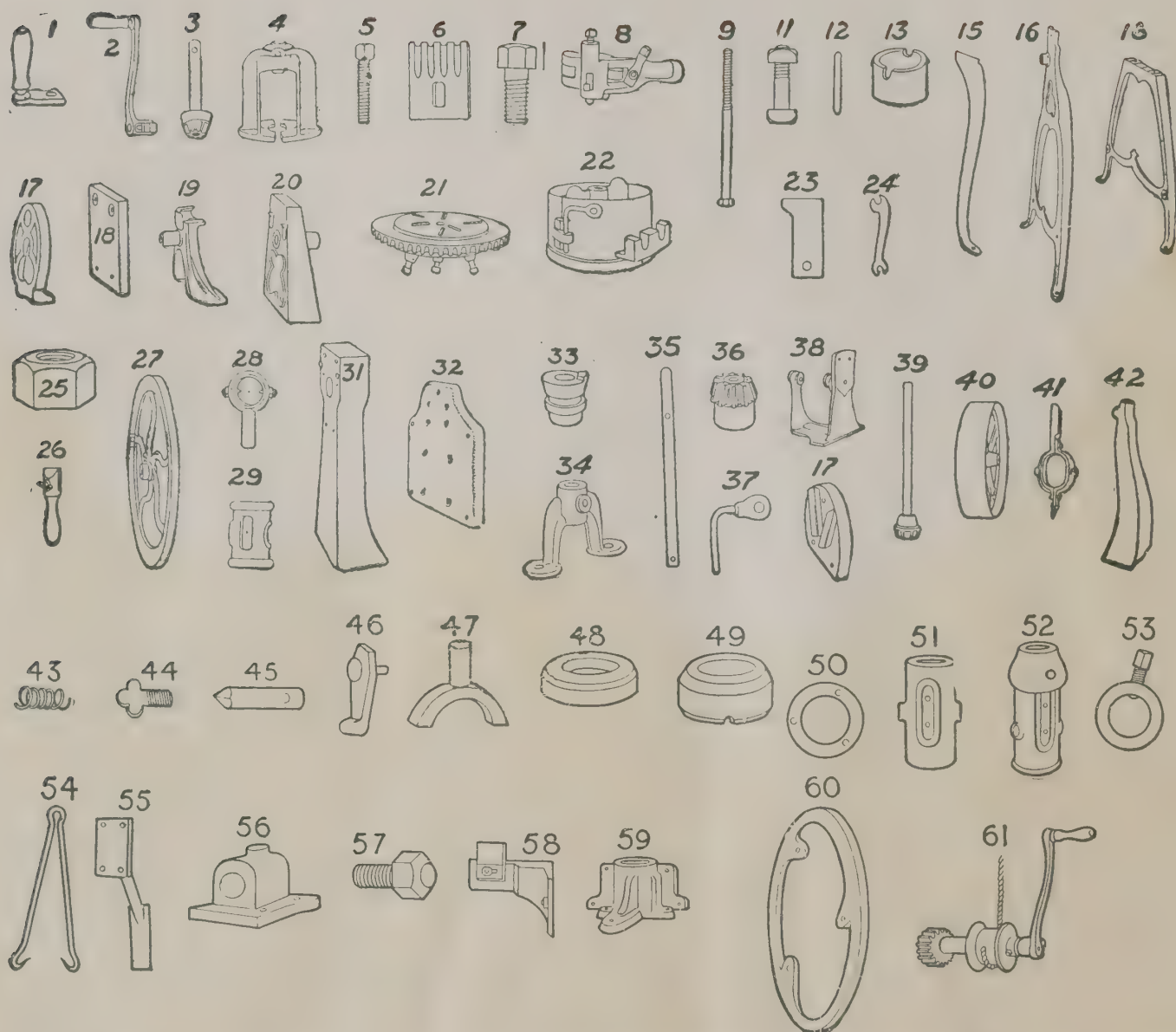
Is not this better for you than pages of testimonials which you may or may not believe? We think it is.

*The Mann's
has received
more than 300
premiums,
diplomas, and
medals, more
than all of its
competitors
combined*





NET PRICE LIST OF PARTS, Nos. 5, 7, 7½, 9, 11, 12, 15, 18



When ordering repairs first give the number which is cast on the cylinder of the machine, then the name of part and number as shown in the repair list.

NET PRICE LIST OF PARTS. Nos. 5, 7, 7 1/2, 9, 11, 12, 15, 18

[illegible]



MANN'S IN BRIEF

THE Mann's Green Bone Cutter is offered to the poultry world on a warranty to produce a perfectly edible poultry food, with no waste, from any average lot of butcher's bones with less labor and less annoyance than any other bone cutter.

The Mann's is sent to any responsible poultryman on 10 days' trial without one cent's payment in advance. If you are not satisfied it meets every claim we make for it, notify us and we will refund the freight charges you paid on receipt of the machine and allow you to return the machine to us at our expense.

The Mann's is the only machine which has self-governing feed, which produces a uniform pressure against the knife, whether the bones be hard or soft. You set the machine to suit your strength, and it never requires more power than you set it for.

The Mann's cuts *any* bone and all adhering meat or gristle, and never clogs or stalls.

The Mann's is, in short, an ideal bone cutter. We not only claim that it is a better machine than that produced by any other manufacturer, but we give you the opportunity to prove our claims before you pay us one cent of your money.

Why not try it for yourself?

F. W. MANN CO.

Milford, Mass.

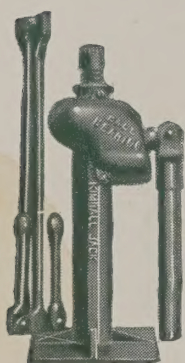


The Mann's has received more than 300 First Premiums—more than all its competitors combined.

Kimball Ball Bearing Auto Jack

with Long Distance Handle

FIVE FAMOUS KIMBALL FEATURES!



Compact and easy to pack in tool box. Requires space only 13 inches by 5 inches by 4 inches.

KIMBALL JACKS

No.	Height	Rises	Cap.
1	9½"	5½"	4000
3	11"	6⅝"	4000
4	12"	7½"	4000
5	12¾"	6⅝"	10000



Diamond Pointed

Sure grip head holds anywhere

Screw Action

Mechanically perfect and therefore car lifts easier

Ball Bearing

Reduces friction

Handle at Top

Jack easily placed in working position without it tipping over

Long Distance Handle

Frees you from danger because you are never under the car

Manufactured by
F. W. Mann Co.
Milford, Mass.

If your dealer cannot furnish you with a Kimball Jack drop us a line and we will see that you are supplied.

